

Chef Cumba's Shrimp Recipe's

Almost every pretentious restaurant's menu these days features a dish called "shrimp scampi," which is meant to imply some vaguely Italian recipe for shrimp. "Scampi" translated in Italian means small shrimp* so "shrimp scampi" is a redundancy. What's next --"veal vitello" and "cheese formaggio?"

Food Facts, Culinary Institute Of America May 1999

Shrimp Scampi

Serves 4-6

The trick to this recipe is to not overcook the shrimp. This recipe has lots of garlic and butter which results in a tasty starter to any meal.

1 Pound Of Large Shrimp
4 Cloves Of Garlic, Minced
1/4 Cup Butter
1/4 Cup White Wine
Salt & Pepper
Dash Of Hot sauce
1/4 Cup Fresh Parsley, Chopped
1 Diced Tomato
1 bunch Chopped Green Onions

Heat the butter in a frying pan over medium heat. When hot, add the garlic and shrimp. Cook just a minute or two, until the shrimp turns pink. Remove the shrimp from the pan, and add the wine. Turn the heat up to medium high, and cook until the sauce reduces & thickens. Season with salt, pepper, Hot sauce and parsley. Return the shrimp to the pan, and cook for another minute top w/ tomatoes and scallions. Serve immediately. Top w/ Parmesan cheese

GRILLED ROSEMARY GARLIC SHRIMP

1/4 cup finely chopped garlic, mashed to a paste with 1 teaspoon coarse salt

2 tablespoons minced fresh rosemary leaves plus sprigs for garnish

3 tablespoons olive oil plus oil for brushing shrimp

16 jumbo shrimp (about 10 per pound)

four 12-inch bamboo skewers

lemon wedges as an accompaniment

In a large bowl stir together garlic, minced rosemary, and 3 tablespoons oil and add shrimp.

Marinate shrimp, covered and chilled, at least 4 hours or overnight.

In a shallow dish soak skewers in water to cover 30 minutes and prepare grill.

To grill, thread 4 shrimp on each skewer and brush with additional oil. Grill shrimp on an oiled rack, set about 5 inches over glowing coals, 3 to 4 minutes on each side, or until just cooked through.

Alternatively, brush shrimp with additional oil and grill in a hot well-seasoned ridged grill pan, covered, over moderately high heat 3 to 4 minutes on each side, or until cooked through.

Garnish shrimp with rosemary sprigs and serve with lemon wedges.

Serves 4.

SHRIMP-STUFFED PORTOBELLO MUSHROOMS

Small portobello mushrooms are sometimes labeled portobellini or baby portobellos. Pair this dish with a salad and white wine for a light lunch or supper.

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1/4 cup olive oil
1/2 cup chopped onion
1/4 cup chopped fresh basil
3 large garlic cloves, chopped
1/2 teaspoon chopped fresh rosemary
6 ounces cooked bay shrimp
2/3 cup fresh breadcrumbs made from crustless French bread
1/2 cup grated Parmesan cheese
1/4 cup mayonnaise
8 2- to 2 1/2-inch [portobello mushrooms](#), dark gills removed

Heat oil in heavy large skillet over medium-high heat. Add onion, basil, garlic, and rosemary. Sauté until onion softens, about 5 minutes. Transfer to medium bowl; mix in shrimp, breadcrumbs, cheese, and mayonnaise. Season filling to taste with salt and pepper. Arrange mushrooms, rounded side down, on oiled baking sheet. Mound shrimp filling in mushrooms, pressing filling to compact slightly. (Can be made 6 hours ahead. Cover and refrigerate.)

Preheat oven to 350°F. Bake mushrooms until tender and filling begins to brown, about 35 minutes. Serve hot.

Makes 4 (appetizer) servings

COCONUT-CRUSTED FRIED SHRIMP

24 uncooked jumbo shrimp (about 1 1/2 pounds), peeled, deveined, tails left intact
1/3 cup cornstarch
3/4 teaspoon salt
1/2 teaspoon cayenne pepper
2 cups sweetened shredded coconut
3 large egg whites
Vegetable oil (for deep-frying)

[Pineapple-Apricot Salsa](#)

Using small sharp knife and starting at top of inward curve just below tail, butterfly shrimp, cutting each more than halfway through toward outward curve (do not cut shrimp in two). Open each shrimp (as for book) and press slightly to flatten. Mix cornstarch, salt and cayenne in medium bowl. Place coconut in pie dish. Beat egg whites in another medium bowl until frothy. Dredge shrimp in cornstarch mixture; shake off excess. Dip shrimp into egg whites, then press shrimp into coconut; turn shrimp over and press into coconut again to coat both sides.

Pour enough oil into heavy large pot to reach depth of 2 inches; heat to 350°F. Working in batches, add shrimp to hot oil; deep-fry until cooked through, about 1 minute. Using tongs or slotted spoon, transfer shrimp to paper towels to drain. Arrange shrimp on platter. Serve with Pineapple-Apricot Salsa for dipping.

Makes 6 servings.

GRILLED SHRIMP WITH PINEAPPLE SALSA

This recipe can be prepared in 45 minutes or less.

Nonstick vegetable oil spray

36 uncooked large shrimp, peeled, deveined

4 tablespoons olive oil

4 tablespoons fresh lime juice

1/2 large pineapple, peeled, cut into 1/2-inch-thick slices, cored

3/4 cup chopped red onion

1/4 cup chopped fresh cilantro

2 tablespoons chopped seeded jalapeño chili

Spray grill with nonstick spray; preheat barbecue (medium-high heat). Thread shrimp on 6 skewers. Whisk 2 tablespoons oil and 2 tablespoons lime juice in small bowl to blend; brush mixture over shrimp. Sprinkle shrimp with salt and pepper; let marinate 15 minutes.

Sprinkle 12 pineapple slices with salt and pepper. Grill pineapple until just tender, about 4 minutes per side.

Transfer to work surface; cut pineapple into 1/2-inch pieces. Place in bowl; mix in onion, cilantro, chili, remaining 2 tablespoons oil and 2 tablespoons lime juice. Season salsa with salt and pepper.

Grill shrimp until just opaque in center, about 5 minutes. Serve with salsa.

Serves 6.

LEMON-GARLIC BAKED SHRIMP

This recipe can be prepared in 45 minutes or less.

3 garlic cloves

3/4 pound medium shrimp (16 to 20)

1/4 cup packed fresh flat-leafed parsley leaves

1/4 cup extra-virgin olive oil

2 tablespoons fresh lemon juice

Accompaniment: hot crusty bread

Preheat oven to 450°F.

Thinly slice garlic and shell shrimp. Very coarsely chop parsley. In an 8-inch round shallow baking dish bake garlic in oil in middle of oven 5 minutes, or until garlic is lightly colored. Add shrimp, 1 tablespoon lemon juice, and salt and pepper to taste and toss to combine. Bake shrimp, turning them once, until just cooked through, 6 to 8 minutes. Stir in remaining tablespoon lemon juice.

Sprinkle parsley over shrimp and serve with bread.

Serves 2.



SHRIMP CREOLE

3 garlic cloves, minced
2 large onions, chopped fine
1 cup finely chopped celery (about 2 stalks)
1 red bell pepper, cut into 1/2-inch dice
1/2 green bell pepper, cut into 1/2-inch dice
2 tablespoons olive oil
2 cups chicken broth
a 28-ounce can whole tomatoes, drained and chopped
1 bay leaf
1 teaspoon ground cumin
1 teaspoon salt, or to taste
1/2 teaspoon freshly ground black pepper
1 1/2 pounds large shrimp (about 32), shelled and deveined

Accompaniment: 1 cup uncooked rice, prepared according to package instructions but without butter or margarine

In a large heavy kettle cook garlic, onions, celery, and bell peppers in oil over moderately low heat, stirring occasionally, until softened. Add all remaining ingredients except shrimp and simmer, uncovered, 30 minutes, or until thickened. Stir in shrimp and cook, covered, over moderately high heat, stirring occasionally, until shrimp are cooked through, about 5 minutes.

Serve shrimp and sauce over coked rice.

Serves 4



SESAME SHRIMP TOASTS

1 tablespoon Asian sesame oil
1 tablespoon soy sauce
1 tablespoon cornstarch
1 large egg white
2 scallions, chopped
1 large garlic clove, chopped
2 teaspoons grated peeled fresh gingerroot
1 1/4 teaspoons salt
1 pound shrimp, shelled and if desired deveined
12 slices firm white sandwich bread, crusts discarded

2 tablespoons sesame seeds

about 6 cups vegetable oil for deep-frying

In a food processor blend sesame oil, soy sauce, cornstarch, egg white, scallions, garlic, gingerroot, and salt. Add shrimp and pulse until mixture is like paste but not completely smooth.

Divide mixture among bread slices, spreading it evenly to edges, and sprinkle with sesame seeds. Cut each bread slice into 4 triangles.

In a 6-quart heavy saucepan heat 1 1/2 inches oil to 350°F. on a deep-fat thermometer and fry shrimp toasts in batches, coated sides down first, about 1 minute on each side, or until golden. Transfer shrimp toasts with a slotted spoon to paper towels to drain and serve warm.

Makes 48 hors d'oeuvres.



SHRIMP COCKTAIL EXOTIQUE

Can be prepared in 45 minutes or less.

2 navel oranges

1 1/2 pounds medium shrimp (32 total), shelled and deveined

2 teaspoons extra-virgin olive oil

1/4 teaspoon minced and mashed garlic

For sauce

1/2 cup mayonnaise

3 tablespoons ketchup

1 1/2 tablespoons Cognac

2 teaspoons fresh lime juice, or to taste

1/2 teaspoon sugar

a pinch of cayenne

3 firm-ripe California avocados

6 canned hearts of palm, drained, rinsed, patted dry, and cut crosswise into 1/2-inch pieces

Make shrimp

With a sharp knife cut a slice from top and bottom of each orange, exposing flesh, and arrange with a cut side down on a cutting board. Cutting from top to bottom, remove peel and pith. Working over a bowl, cut orange sections free from membranes, letting sections drop into bowl, and squeeze in excess juice from membranes.

Into a large saucepan of boiling salted water plunge shrimp and poach at a bare simmer just until firm, 1 to 2 minutes. Drain shrimp in a colander and transfer to a large bowl. While shrimp are still warm add oil, garlic, and 1 tablespoon juice from orange sections, stirring to coat shrimp. Let shrimp cool to room temperature.

Make sauce:

In a small bowl whisk together sauce ingredients until smooth. Sauce may be made 1 day ahead and chilled, covered.

Quarter avocados lengthwise, removing pit and peel, and cut into 1/2-inch dice. Transfer orange sections with a slotted spoon to shrimp mixture and add hearts of palm and avocado, folding ingredients together gently.

Divide salad among 4 plates, mounding it, and spoon sauce over salad.

Serves 4.

SHRIMP GAZPACHO WITH BASIL CROUTONS



2 pounds vine-ripened large tomatoes (about 5), chopped
1 red bell pepper, chopped (about 1 cup)
1/2 cup peeled, seeded, and finely chopped cucumber
1/4 cup finely chopped red onion
2 garlic cloves, minced and mashed to a paste with 1/2 teaspoon salt
1/2 teaspoon ground cumin
1 fresh jalapeño chili, chopped fine (wear rubber gloves)
1/2 pound vine-ripened cherry tomatoes, quartered
2 tablespoons red-wine vinegar, or to taste
1/2 pound small to medium shrimp, shelled and, if desired, deveined
1/4 to 1/2 cup ice water for thinning gazpacho

For basil croutons:

3/4 cup packed fresh basil leaves, washed well and spun dry
3 tablespoons extra-virgin olive oil
4 slices firm white sandwich bread, cut into 1/2-inch cubes (about 3 cups)
Garnish if desired: finely diced cucumber and red bell pepper and chopped fresh basil leaves
In a blender or food processor purée half of large tomatoes, 1/2 cup bell pepper, 1/4 cup cucumber, 2 tablespoons onion, garlic paste, cumin, and jalapeño. Transfer purée to a bowl and stir in cherry tomatoes with remaining chopped large tomatoes, bell pepper, cucumber, and onion. Stir in vinegar and salt and pepper to taste. (Chill gazpacho, covered, at least 3 hours and up to 1 day.)
In a saucepan of generously salted boiling water boil shrimp 30 seconds, or until just cooked through. Transfer shrimp with a slotted spoon to a bowl and cool. (Shrimp may be cooked 1 day ahead and chilled, covered.) Chop shrimp and stir into gazpacho.
Before serving, thin gazpacho with ice water and top with croutons and garnish.

For basil croutons:

In a blender or small food processor purée basil and oil and season with salt and pepper to taste.
Preheat oven to 350°F.
On a baking sheet toss bread with basil oil and bake in middle of oven, shaking baking sheet occasionally, 10 to 15 minutes, or until croutons are golden brown and crisp. Season croutons with salt and pepper. (Croutons may be made 3 days ahead and kept in a sealable plastic bag in a cool dry place.) Makes about 2 cups.

Makes about 6 cups, serving 4 as a first course



LOBSTER AND SHRIMP BISQUE

Although bisques tend to be thick and creamy, the following intensely flavorful version is light, with very little cream added.

16 cups water
1 1/2 cups dry white wine
two 1 1/4-pound live lobsters
3/4 pound large shrimp (about 18), shelled, reserving shells, and deveined if desired
2 medium onions
1 fennel bulb, chopped (about 2 cups), reserving fronds for garnish if desired
4 large carrots, chopped
1 celery rib, chopped
2 bay leaves
3/4 teaspoon dried thyme, crumbled
1/4 cup fresh parsley sprigs
1/4 teaspoon black peppercorns
the zest of 1 navel orange, removed in strips with a vegetable peeler
3 garlic cloves, minced
2 tablespoons olive oil
1/4 teaspoon saffron threads
a 28- to 32-ounce can whole tomatoes, drained and chopped
1/4 cup heavy cream
1 1/2 tablespoons Pernod, or to taste
1 tablespoon fresh lemon juice, or to taste

In a large (5-to 6-quart) kettle combine water and 1 cup wine and bring to a boil. Plunge lobsters into liquid headfirst and return liquid to a boil. Simmer lobsters, covered, 9 minutes. With tongs plunge lobsters immediately into cold water to stop cooking, reserving cooking liquid.

Working over a bowl to catch the juices, twist off tails and claws and reserve juices. Discard tomalley, head sacs, and any roe and remove meat from tails and claws, reserving it separately.

To reserved cooking liquid add lobster shells, reserved lobster juices and shrimp shells, 1 onion, quartered, 1 cup fennel, half of carrots, celery, 1 bay leaf, thyme, parsley, peppercorns, and zest. Simmer mixture gently, uncovered, skimming froth occasionally, 1 1/4 hours.

Strain stock through a large sieve set over a large bowl and pour into cleaned kettle. Boil stock until reduced to about 6 cups and return to bowl. Stock, cooked lobster, and shelled raw shrimp keep, covered separately and chilled, 1 day.

In a kettle cook remaining onion, chopped fine, remaining 1 cup fennel, remaining carrots, remaining bay leaf, garlic, and salt and pepper to taste in oil over moderate heat, stirring, until vegetables are softened. Add remaining 1/2 cup wine and boil until mostly evaporated. Add saffron, tomatoes, and shellfish stock and simmer, covered, 20 minutes. Add shrimp and reserved lobster claw meat (reserving tail meat) and simmer 2 minutes, or until shrimp are cooked through. Remove soup from heat and remove 6 shrimp, reserving them. Discard bay leaf.

In a blender purée soup in batches until smooth, transferring as it is puréed to a very fine sieve set over a saucepan. Force soup through sieve, pressing hard on solids, and whisk in cream, Pernod, and salt and pepper to taste. Heat bisque over moderate heat until hot (do not boil) and stir in lemon juice.

Chop fine reserved shrimp and lobster tail meat and divide among heated soup bowls. Ladle soup over shellfish and garnish with reserved fennel fronds.

Makes about 7 cups.



BAKED STUFFED SHRIMP

For stuffing

1 cup chopped mushrooms (about 1/4 pound)
3 tablespoons minced onion
2 tablespoons minced celery ribs
1 tablespoon minced garlic (about 3 cloves)
3 tablespoons finely chopped fresh parsley leaves
3 tablespoons unsalted butter
1/2 pound scallops, chopped, or lump crabmeat, picked over
1/2 cup chicken broth
32 Ritz crackers (about two thirds of a 12-ounce package), crushed into coarse crumbs
18 jumbo shrimp (about 2 pounds), shelled, leaving tail and connecting shell segment intact
2 tablespoons unsalted butter
1/4 teaspoon paprika

Garnish: chopped fresh parsley leaves

Accompaniment: lemon wedges

Preheat oven to 375°F. and butter a large baking dish.

Make stuffing:

In a large heavy skillet cook mushrooms, onion, celery, garlic, and parsley in butter over moderate heat, stirring occasionally, until softened and liquid mushrooms give off is evaporated. Add scallops or crabmeat and cook over moderately high heat, stirring, 3 minutes. Stir in broth and cracker crumbs and remove skillet from heat.

Butterfly shrimp by cutting lengthwise along inside curve, almost completely through. Split open shrimp and devein. Mound about 2 tablespoons stuffing onto each shrimp, pressing gently, and put shrimp, stuffed sides up, in baking dish. Melt butter and drizzle over shrimp. Sprinkle shrimp with paprika and bake 20 minutes, or until stuffing is golden.

Garnish shrimp with parsley and serve with lemon wedges.

Serves 6.



SHRIMP CURRY WITH RICE

For an interesting presentation, set out bowls of some traditional condiments, like chopped peanuts, toasted coconut, raisins and chopped bell pepper.

2 tablespoons (1/4 stick) butter

1 1/4 pounds uncooked large shrimp, peeled, deveined

1 cup chopped onion

1 tablespoon curry powder

3/4 cup whipping cream

3/4 cup bottled clam juice

3 tablespoons mango chutney

Cooked white rice

Chopped green onions

Melt 1 tablespoon butter in heavy large skillet over medium-high heat. Sprinkle shrimp with salt and pepper. Add shrimp to skillet and sauté until almost opaque in center, about 2 minutes. Using slotted spoon, transfer shrimp to bowl. Add remaining 1 tablespoon butter to skillet. Add onion and sauté 3 minutes. Sprinkle with curry powder. Stir until onion is tender, about 1 minute longer. Add cream, clam juice and chutney. Boil until sauce is thick enough to coat spoon, stirring occasionally, about 8 minutes. Return shrimp and any collected juices to skillet. Cook until shrimp are just opaque in center, about 1 minute longer.

Spoon rice onto plates. Top with shrimp, sauce and green onions.

Serves 4.



SHRIMP AND TOMATILLO QUESADILLAS

2 red bell peppers

1 pound uncooked medium shrimp, peeled, deveined

1 tablespoon vegetable oil

Vegetable oil

6 9- to 10-inch-diameter flour tortillas

3/4 cup chopped fresh cilantro

2 cups (packed) grated Monterey Jack cheese with jalapeños (about 8 ounces)

1 cup (packed) grated sharp cheddar cheese (about 4 ounces)

6 medium tomatillos, husked, thinly sliced

Char bell peppers over gas flame or in broiler until blackened on all sides. Remove from heat. Enclose peppers in paper bag. Let stand 10 minutes. Peel and seed peppers. Cut into 1/4-inch-thick strips. Set aside. Preheat broiler. Toss shrimp with 1 tablespoon oil. Place on baking sheet. Broil shrimp until just opaque in center, about 2 minutes. Cut shrimp lengthwise in half. Transfer to bowl.

Preheat oven to 400°F. Brush 2 baking sheets with oil. Place 2 tortillas on 1 prepared baking sheet. Place 1 tortilla on second prepared baking sheet. Sprinkle 1/4 cup chopped cilantro over each tortilla, then 1/3 cup Monterey Jack cheese and 1/3 cup cheddar cheese. Arrange 8 tomatillo slices atop cheese on each tortilla, then bell pepper strips and shrimp, dividing equally. Sprinkle remaining 1 cup Monterey Jack cheese over shrimp on each tortilla, dividing equally. Top with remaining 3 tortillas, pressing lightly to adhere. Brush tops of tortillas with oil. Bake quesadillas until cheese melts and tortillas are crisp, about 10 minutes.

Cut each quesadilla into 6 wedges and serve.

Serves 6.

CROSTINI WITH SPICED CRAB AND SHRIMP SALAD

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A nice do-ahead starter for an elegant meal.

1/2 cup bottled clam juice
10 ounces medium uncooked shrimp, peeled, deveined
2 cups thinly sliced green onions
2/3 cup mayonnaise
4 teaspoons fresh lemon juice
2 garlic cloves, finely chopped
1 teaspoon Hungarian sweet paprika
1/2 teaspoon cayenne pepper
8 ounces flaked crabmeat (about 2 cups lightly packed)
1/3 cup (about) olive oil
40 1/4-inch-thick diagonal slices sourdough baguette
Lemon wedges

Bring clam juice to simmer in large skillet over medium heat. Add shrimp; cover and simmer until opaque, turning once, about 2 minutes. Using slotted spoon, transfer shrimp to cutting board; coarsely chop shrimp. Place shrimp in small bowl. Boil cooking liquid until reduced to 2 tablespoons, about 2 minutes. Cool. Mix onions and next 5 ingredients in large bowl to blend. Stir in shrimp, cooking liquid and crabmeat. Season with salt and pepper. Cover and chill. Preheat oven to 375°F. Lightly brush oil over both sides of each bread slice. Arrange bread on baking sheet in single layer. Bake until bread is crisp and golden, about 4 minutes per side. Cool. (Seafood salad and toasts can be made 1 day ahead. Keep seafood salad chilled. Store toasts airtight at room temperature.)

Spread seafood salad evenly over toasts. Arrange on serving dish. Garnish with lemon wedges and serve.

Makes 40

SHRIMP PALERMO

Nice accompaniments for this Sicilian-style shrimp dish are sautéed broccoli and some orzo (rice-shaped pasta; also called risotto) with butter and lots of freshly grated Parmesan cheese. For dessert, serve sliced pears and almond cookies.

1 1/2 tablespoons olive oil
1 1/2 cups sliced fresh fennel bulb
1/2 pound uncooked large shrimp, peeled, deveined
3 large garlic cloves, minced
1/3 cup dry vermouth
3 tablespoons orange juice
1 teaspoon grated orange peel
Orange slices (optional)
Chopped fennel fronds (optional)

Heat oil in heavy medium skillet over medium heat. Add fennel; sauté until beginning to soften and color, about 5 minutes. Add shrimp and garlic; sauté 1 minute. Cover skillet; cook until shrimp are just pink, about 2 minutes. Add vermouth, orange juice and orange peel to skillet. Increase heat to medium-high; cook uncovered until sauce is slightly reduced and shrimp are opaque in center, about 3 minutes longer. Season to taste with salt and pepper.

Transfer shrimp to plates; top with sauce. Garnish with orange slices and sprinkle with fennel fronds, if desired.

2 Servings: Can be doubled.



SCAMPI ROCKEFELLER

This classic topping is famous for being rich like its namesake. But here only the flavor is extravagant, not the calories.

1/2 pound large uncooked shrimp, shelled, deveined

1 tablespoon olive oil

6 large garlic cloves, chopped

1 bunch green onions, chopped

1/2 10-ounce package ready-to use fresh spinach leaves, stemmed if desired

1 bunch basil leaves, coarsely chopped

2 tablespoons grated Romano cheese

1/2 teaspoon hot pepper sauce (such as Tabasco)

1/2 teaspoon (or more) white wine vinegar

3 tablespoons Pernod or other anise-flavored liqueur

Preheat oven to 450°F. Lightly oil 9-inch glass pie plate. Arrange shrimp in prepared plate. Season shrimp lightly with salt and pepper.

Heat oil in heavy medium skillet over medium-high heat. Add garlic and green onions and sauté until softened, about 2 minutes. Add spinach to skillet. Cover and cook until spinach is tender and wilted, stirring occasionally, about 4 minutes. Mix in basil, cheese, hot pepper sauce and vinegar. Season with salt and pepper. Remove from heat; mix in Pernod. Spoon spinach mixture evenly over shrimp.

Bake until shrimp are just cooked through, approximately 8 minutes.

Serves 2.



SPRING ROLLS

1/2 lb. minced pork
3 teaspoons cornstarch
1 teaspoon dark soy sauce
8 oz. baby shrimp
1 teaspoon *Shao Hsing* wine or white wine
2 tablespoons vegetable or corn oil
1/2 cup shredded bamboo shoots
8 oz. shredded carrots
1/2 cup chicken broth
1/2 lb. fresh bean sprouts
2 cups finely shredded chopped Chinese celery cabbage or Napa cabbage
20 square spring roll skins (available in Chinese supermarkets — ask for Shanghai spring roll skins)
1 beaten egg for sealing

1 quart vegetable, corn, or peanut oil for deep frying

1. Combine the pork with 1 teaspoon of the cornstarch and the soy sauce. Set aside.
2. Combine the baby shrimp with the wine. Set aside.
3. Heat the 2 tablespoons of oil in a wok or skillet and cook the pork mixture, stirring until the pork loses its raw color.
4. Add the bamboo shoots and shredded carrots and salt to taste. Add 1/4 cup of the chicken broth, stirring and cooking quickly.
5. Blend 2 remaining teaspoons of cornstarch with the leftover 1/4 cup of chicken broth and stir into the cooked filling. Add the baby shrimp, bean sprouts, and Chinese celery cabbage and cook, stirring briefly, for approximately 1 minute. Immediately remove the filling from the heat. Turn into a colander to let the filling cool and drain.
6. Stack the spring roll skins on a clean work area and cover with a damp cloth.
7. Lay one skin on a flat surface, one corner facing down, and spoon 2 tablespoons of filling about 2-inches from the bottom corner. Shape the filling horizontally into a long sausage shape.
8. Fold the bottom corner over the filling and roll upwards one turn so the filling is completely encased. Moisten the left and right corners of the triangle with beaten egg, fold in the corners, and press down firmly to seal, creating an envelope.
9. Moisten the top corner of the skin with beaten egg and give one more turn, sealing the cylinder. Set aside and repeat with the remainder of the filling and skins.
10. Heat the oil for deep-frying in a wok or deep fryer until almost smoking (approximately 375°). Add 5 spring rolls at a time, turn and fry until crisp and golden brown, approximately 2 minutes.
11. Remove the spring rolls with a slotted spoon and drain on several paper towels. Repeat with remaining spring rolls and serve immediately.

Makes 20 spring rolls.